



## NYE 2023 SHARED MENU

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Crudo Seafood Platter w.

Passionfruit scallop ceviche w. avocado mousse,  
pickled cumquat & shallots  
df, gf, nf

Margarita granita oyster w. pickled finger lime gf, df, nf

Kiwi granita oyster, crema fresca, pickled cucumber  
gf, nf, dfo

ooo

Crispy tlayuda w. portobello mushroom coloradito,  
mushroom pâté, crispy kale, truffle oil & roasted pepitas  
df, gf

Burrata w. heirloom tomato, chilli jam & chilli ashes gf

ooo

Traditional barbacoa w. slow cooked lamb shoulder,  
served w. tortilla & pasilla salsa df, gf, nf

Sirloin MB4+ w. red chimichurri & red wine jus  
gf, df, nf

Crispy kipfler potatoes w. aji amarillo mayonnaise  
& green parsley sauce gf, df, nf

ooo

Banoffee tart w. burnt platano custard tart,  
vanilla mascarpone, dulce de leche jam,  
roasted macadamia nfo

(gf - gluten free, df - dairy free, nf - nut free, dfo - can be made dairy free,  
nfo - can be made nut free upon request)